

DINNER

SHARE

OYSTERS – daily selection, mignognette, lemon	\$15 / 6	CHEESE – lazy lady farm brie, cobb hill ascutney mountain, blue ledge farm middlebury blue with accompaniments	19
LOBSTER DEVILED EGGS – lobster creamed yolk, fried capers, hot pepper aioli	\$4 / 2	CHARCUTERIE – new england charcuterie genoa salami, vermont salumi prosciutto cotto, trout mousse with accompaniments	19

LEAF & LADLE

DAILY SOUP	7	SPINACH COBB SALAD – spinach, grilled chicken, house bacon, ham, hard boiled egg, cheddar, avocado, tomatoes, red onion, toasted walnut vinaigrette	12
FRENCH "ALLIUM" SOUP – melted onions, shallots, scallions, marrow broth, red hen crouton, cobb hill farms ascutney mountain gruyere	8	CAESAR – romaine, sourdough croutons, shaved mount mansfield creamery "sunrise", caesar dressing (add grilled chicken \$4)	9
WEDGE – baby wedge, bacon, fried shallots, toasted pistachio, blue ledge farm middlebury blue	12	– add grilled chicken \$5 grilled shrimp \$7 grilled rib eye (5oz) \$8	

CLASSIC

STEAK FRITES – 10 oz rib eye, red wine marrow sauce, hand cut fries, bacon dust	19	CLASSIC BURGER – ground short rib, brisket and chuck burger, american cheese, burger sauce, iceberg, red onion on a toasted bun with hand cut fries	13
CRISPY CHICKEN SANDWICH – triple battered chicken breast, spicy aioli, coleslaw, serrano maple syrup on a toasted bun with hand cut fries	12	PULLED BBQ JACKFRUIT – slow roasted jackfruit, sweet onion q, pickled veggies on a toasted bun with hand cut fries	13
FISH & CHIPS – switchback battered cod, hand cut fries, house tartar sauce, lemon	17	HEART OF PALM PO BOY – cocunut milk battered heart of palm, shredded lettuce, cajun sauce, on a sourdough roll with hand cut fries	12

SMALL PLATE

CHICKEN & PORK CROQUETTES – bechamel, charred sweet & hot peppers, buttermilk blue cheese dipping sauce	11	MUSSELS FRITES – white wine, butter, pernod, crème fraiche, herbs de provence, hand cut fries, tarragon mayo	14
NACHOS – lime zest house tortilla chips, monterey jack & cheddar cheese, pico de gallo, habanero ranch, avocado, chili pepper (add house pork chili \$4)	11	WILD MUSHROOM ONION PROVENCAL – stuffed onion with wild mushrooms, 24 month parmesan, apples, leeks, allium cream sauce	8
CALAMARI – battered squid, spicy peppers, herb aioli	12	CRAB CAKES – crab, lemon, scallions, red pepper, sweet tartar	12

MAIN

HANGER STEAK – american wagyu hanger, roasted cippolini onions & wild mushrooms, parmesan fingerlings, wilted spinach, red wine marrow sauce	28	FRIED CHICKEN – spicy battered confit chicken leg, creamy maple polenta, crispy brussel sprouts, herb cream gravy	18
GRILLED RICOTTA POLENTA CAKE – tomato compote, wild mushrooms and leeks, blue ledge blue cheese crumble, wilted spinach	19	BEER BRINED PORK CHOP – seared rib cut pork chop, apple cornbread, red pepper coulis, roasted cippolini onions, grilled shishito peppers	24
SCALLOP RISOTTO – house cured bacon, creamy risotto, charred scallion	25	SUMMER SHRIMP SCAMPI – house rolled linguine, pan seared shrimp, asparagus, cherry tomatoes, lemon, garlic, parmesan	23

SIDE

– parmesan fingerlings & scorched horseradish aioli	6	– cornbread & apple butter	4	– hand cut fries	5
– cider baked beans & crème fraiche	7	– brussels & house bacon	7		

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

